

## LISTING OF THE CLAIMS:

The following is the status of the claims of the above-captioned application.

Claims 1-5 (Canceled)

Claim 6. (Previously presented)      A method of selecting a lipolytic enzyme for use as a baking additive, comprising:

- a) incubating at least one lipolytic enzyme with N-acyl phosphatidyl ethanolamine (APE) or N-acyl lysophosphatidyl ethanolamine (ALPE),
- b) detecting hydrolysis of an ester bond in the APE or ALPE,
- c) incubating the at least one lipolytic enzyme with phosphatidyl choline (PC),
- d) detecting hydrolysis of an ester bond in the PC, and
- e) selecting a lipolytic enzyme which has a higher hydrolytic activity on ester bonds in the APE or ALPE than on ester bonds in the PC.

Claim 7. (Canceled)

Claim 8. (Previously presented)      The method of claim 6 wherein the incubation and detection comprise a plate assay, thin-layer chromatography (TLC) or high-performance liquid chromatography (HPLC).

Claim 9. (Canceled)

Claim 10. (Previously presented)      A method of preparing a dough, comprising:

- a) selecting a lipolytic enzyme by the method of claim 6, and
- b) adding the selected lipolytic enzyme to the dough.

Claims 11-12. (Canceled)

Claim 13. (Previously presented)      A method of preparing a baked product, comprising:

- a) preparing a dough by the method of claim 10, and
- b) baking the dough.

Claims 14-15. (Canceled)